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Benguela Cove Joie De Vivre Brut 2014

This MCC exhibits a vibrant intensity and revels in style and elegance. Aromas of nougat and brioche etch the delicious limy character. Lingering
mineral tones complements the fine mousse, enhancing notes of red apple and nutty flavours on the palate.

An excellent aperitif for any occasion. The soft lingering bubbles of Joie De Vivre Brut 2014 pairs well with oysters, salads, fish and white meat. The delicate style of this MCC showcases a good balance of primary fruit and the complexity gained by its maturation.



variety : Chardonnay | 57% Chardonnay, 43% Pinot Noir
winery : Benguela Cove Lagoon Wine Estate
winemaker : Kevin Grant & Johann Fourie
wine of origin : Walker Bay
analysis : **alc :** 12.5 % vol **rs :** 7.5 g/l **pH :** 3.23 **ta :** 7.1 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Joie De Vivre Brut 2014 is perfect to enjoy now and has an aging potential of four to six years from vintage.

Benguela Cove Lagoon Wine Estate is a 200 hectare lifestyle farm and exclusive luxury estate situated in Walker Bay, Hermanus. Overlooking the Bot River Lagoon and Atlantic Ocean; these unique maritime conditions ensure that its unique terroir produces outstanding quality grapes.

in the vineyard : Doused with all the privileges of a cool climate, Walker Bay is synonymous with outstanding Pinot Noir and Chardonnay. These vineyards were meticulously managed to produce a stellar methode cap classique, showcasing its location. Nudged by the lagoon with vistas of the Atlantic Ocean, the vineyards enjoy cool daytime temperatures that drop even more at night. A beneficial diurnal range aids in even ripening and complexity while maritime winds encourage healthy vines.

about the harvest: Grapes were hand harvested in the cool of the morning.

in the cellar : Grapes were hand harvested in the cool of the morning. The bunches were hand sorted and whole bunch pressed. Only free run juice was used in the final blend to create its delicate taste and originality. No malolactic fermentation was done on the base wines to preserve its crisp style, freshness, clean structure and fruit flavours. After blending and bottling took place, the secondary fermentation commenced in the bottle for four
weeks at 15°C, thereafter the MCC was bottle matured on the lees before degorgement. Time on lees: 24 months Degorgement date: 9 December 2016 Cases produced: 994 60% Pinot Noir, 40% Chardonnay